

standards may be mandated by the federal or local government, may be accepted as industry wide standards or may be derived from a contractual obligation of the one or more food service sites. Further, the system and method of the present invention is capable of obtaining, storing and processing result records which may be used as evidence of a consistent pattern of compliance with the applicable predetermined standards under which the various food service sites are required to operate.--

Please replace the paragraph beginning at page 16, line 14, with the following rewritten paragraph:

--With reference to Figures 1 and 2, downloading of the monitoring program 20 is schematically represented and may be accomplished by means of a host computer 22, also located at each of the plurality of food service sites 12. Accordingly, the system may comprise as processing components, the use of the local, portable processor assembly 16 and the host computer 22, which may be in the form of a conventional desk top PC. Applicable collected or stored data can eventually be transferred to a central control facility 14, which may be in the form of a processing center 24 associated with the owner/controller. Communication between the plurality of sites 12 and the control facility 24 can be by means of the Internet, which will also be explained in greater detail hereinafter. It is also important to note that each of the processor assemblies 16 contain a display in the form of a visually

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observable display screen 26. --

Please replace the paragraph beginning at page 17, line 4,
with the following rewritten paragraph:

--In addition, each processor assembly 16 includes sufficient memory and/or database storage facilities as indicated in Figure 2 and at least one but preferably a plurality of input facilities. The input facilities may include a manual entry in the form of a touch sensitive keypad communicated to the user on the display screen 26 and operable by effective "finger-tap" response. In certain instances the finger-tap response may be more convenient than using probe or stylus application for manual entry. In addition, on some portable processors, a calculator function is typically available with near/full screen spread of 5x5 buttons which may be sufficient to utilize adequate finger-tap response.--

Please replace the paragraph beginning at page 20, line 23,
with the following rewritten paragraph:

--The user responses will be collected and result in the establishment of the result records which are eventually transferred for processing to the process center or central control facility 24 of the owner/controller 14. More specifically, the result records are derived from data entries of the user responses which have been entered into the data base of the individual processor assemblies 16 by means of the plurality of input

facilities as set forth above. In addition, the result records are also derived from data which may be obtained by the user performing an indicated corrective action in the event that the existing condition of the test items being monitored are non-compliant with the parameters of the predetermined standard.--

Please replace the paragraph beginning at page 26, line 1, with the following rewritten paragraph:

--A login key will be provided in the identifying window of Figure 5 and when activated by finger-tap response, a home or login screen, as demonstrated in Figure 6, will occupy the display 26 of the corresponding processor assembly 16 and indicated as 48 in Figure 3. The home or login screen will display various informative data including personnel present on an existing shift, probe calibration condition and site designation. In addition, alert notices as at 50 may be provided to indicate to the user or other personnel various messages relevant to the daily or routine operation of the food service site or a variety of other conditions, which currently exist or which may require attention in the future. More specifically, activation of the site indicator as at 52 will cause display of the various food service sites 12 and/or their location such as when a plurality of food service sites 12 are operating under an identical monitoring program and are otherwise networked into a common field of operation.--

Please replace the paragraph beginning at page 27, line 10,
with the following rewritten paragraph:

--Subsequent to the review and calibration of the probe assembly 30 as at 54 and 56 of Figure 3, and upon the user returning to the home screen of Figure 6, the user is ready to select a first operational category or a plurality of operational categories as at 58 to be sequentially monitored. With reference to Figure 9 the operational category screen will be evident on display 26 and include a plurality of individual categories such as deliveries, freezer check, grill check, etc. Naturally a much larger number of operational categories will normally be included in conducting the complete monitoring process. However, at any given time of day a lesser number of operational categories may be indicated for performance check or review as indicated. The user reviews the display list of operational categories and chooses individual ones thereof by any type of manual entry such as finger-tap entry.--

Please replace the paragraph beginning at page 32, line 19,
with the following rewritten paragraph:

--It is again emphasized that an important feature of the present invention is the creation of the result records as at 76 so as to provide a full and complete evaluation of the performance parameters of any one or more food service sites 12 being monitored throughout the entire system 10 as demonstrated in Figure 1. It is

also emphasized that the importance of the result records are based on the fact that they are derived from data entries comprised of the plurality of user responses, as well as corrective actions 72 performed by the user. Accordingly, it is important that in many instances the corrective action 72 be followed by a supplementary user response 74 (see Figure 3). The supplementary user response 74 indicates the specific corrective action 72 taken and/or a ^{or} rechecking as to the new conditions existing subsequent to taking any related corrective action. For example, a review of the temperature at which a hamburger or other food product is being cooked may initially indicate that it is below standards. Adjustment of the appliance, cooking time, etc. representing the corrective actions will hopefully result in all other food products being cooked at the will therefore be an important part of the formulation of the result records along with the various user responses, corrective actions taken and results of the corrective actions, as set forth above.--

Please replace the paragraph beginning at page 33, line 17, with the following rewritten paragraph:

--The result records 76 once formulated and as initially stored in the data base of the processor 16 are eventually communicated to the owner/controller 14 and/or more specifically to the central control facility which, as set forth above, may be represented by a processing center, as at 24 in Figure 1.

Downloading of the result records 76, and other appropriate data can first be accomplished from the processor 16 to the host computer 22 located at the individual food service site 12. Complete data transfer of the result records and other information could be accomplished by a variety of conventional communication facilities, including the Internet, which establishes an appropriate communication link between the individual host computers 22 and the central control center and associated process center 24. Alternatively, modern technological advancements in the computer sciences, including both hardware and software, can also allow data communication or transfer of the result records directly from the individual processor 16 such as by wireless application protocol (WAP) if the individual PDA or like processor 16 incorporate WAP capabilities.--

Please replace the paragraph beginning at page 34, line 12, with the following rewritten paragraph:

--In any event the result records are transferred to the control center 24 and stored and further processed as at 80 so as to provide effective evidence of a consistent pattern of compliance with the predetermined standards or other regulatory requirements under which the plurality of food service outlets 12 are required to operate. The processing of the result records 80 further includes making them available in document or hard copy form when required, such as in response to the government derived standards.-